



## ROASTED TOMATO SOUP

### Ingredients:

1 Tblsp olive oil  
1 Puget Sound Fresh white onion  
1 clove Puget Sound Fresh garlic  
3 Tblsp Puget Sound Fresh tomato paste  
4 oz. Puget Sound Fresh red wine  
6 Cups Puget Sound Fresh chicken stock  
12 Puget Sound Fresh Roma tomatoes - roasted and charred  
1 medium Puget Sound Fresh russet potato - peeled and cut into quarters  
1 small Puget Sound Fresh rosemary sprig  
Lightly salt and pepper to taste.

### Step 1:

Caramelize onions and garlic in oil. Add tomato paste and red wine.

### Step 2:

Add remaining ingredients and simmer slowly until the potato is fully cooked - approximately 45 minutes. Let soup cool slightly and blend small portions at a time. (Be very careful not to fill the blender more than one-half full and pulse slowly before running blender on full speed. Blending hot liquids can be very dangerous.) Serves 8 with leftovers to freeze or use the next day.

Garnish soup with creme fraiche, balsamic reduction and fried basil leaf.

**From: South 47/Farm LLC, Woodinville, WA**

FARM FRESH RECIPIES from our PUGET SOUND FRESH FARMS and CHEFS

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